

ABSTRACT

A physical process causing the effect of preserving fish or meat food throughout long periods of time, tens of months, thereby preserving the properties of a fresh product, such as its color, smell, texture and taste, 5 while preserving the proteic and vitaminic contents of the original product, is revealed. In the case of fish, the process consists of the following steps:

- a) Capturing, eviscerating, cleaning, and washing the fish, all in an hygienic environment;
- b) Keeping said fish under moderate cold, using ice scales or 10 adequate cold facilities;
- c) Cutting the fish in agreement with the commercial requirements to be satisfied;
- d) Subjecting the fish to an initial quick freezing process reaching - 5°C;
- 15 e) Packaging the product in special packages, which possess high impermeability to gases and water vapor, being flexible and adaptable while being physically resistant;
- f) Subjecting the packed product to a "high vacuum" process, wherein "high vacuum" is defined as a 99% vacuum;
- 20 g) Continuing the quick freezing of the process to reach -18°C;
- h) Keeping the packed product in plastified cardboard boxes on pile-up systems, at low and uniform temperatures around -18°C;
- i) Using the treated product;
- j) Consuming the treated product by cooking it using normal methods.